

**APPENDIX**

IN THE SPECIFICATION:

Amendments to the paragraph beginning at page 3, line 4:

~~It is an~~ An object of the present invention ~~is to produce provide~~ a digestible, degradable gluten basic composition, which[,] can be stored for a prolonged period of time without degradation and which can be used as a gum base for chewing gums, chewable candies, and process food or feed. The storage conditions are the normal storage conditions for gluten.

Amendments to the paragraph beginning at page 4, line 14:

In general terms, wheat gluten ~~are~~ can be developed by mixing a high concentration of vital wheat gluten with ~~the~~ a non-aqueous medium of choice. Kneading ~~of~~ this mixture is continued until the torque is maximal (see Figure 1). It is especially at the maximum value of this torque that ~~the~~ a product is obtained that has excellent chewing properties. The product can now be used as a gum base. When mixing is stopped before the maximum value, or beyond the maximum value, the product will be more suitable for applications in chewy candy, in processed food, or in feed applications (including pet food). In general we have found that the kneading is to continue until at least 75% of the maximum torque value is reached (note that this can be before or after the maximum value), preferably until at least 85% is reached.

Amendments to the paragraph on page 4, beginning at line 24:

Since the wheat gluten ~~were~~ is developed in a non-aqueous medium, the developed wheat gluten product is stable towards microbial degradation and can be stored for several

months without deterioration, under normal storage conditions. This greatly adds to the flexibility of the use of vital wheat gluten.

Amendments to the paragraph on page 6, beginning at line 1:

After development of the gluten, ~~they are~~ it can be shaped in or to a desired form. ~~They~~ It can be moulded or forced through a die. Additional components and ingredients are added depending on the type of product which is to be obtained.

IN THE CLAIMS:

Claims 1-11 are canceled.

Amendments to claim 12 as follows:

12. (Amended) A food or feed product comprising a vital wheat gluten which has been developed in a non-aqueous medium that contains less than 20% of water.

New claims 13-28 are added:

13. (New) A method for developing wheat gluten comprising developing vital wheat gluten in a non-aqueous medium that contains less than 20% water.

14. (New) A method according to claim 13, wherein the non-aqueous medium contains less than 15% water.

15. (New) A method according to claim 13, wherein the non-aqueous medium contains less than 10% water.

16. (New) A method according to claim 14 wherein the non-aqueous medium has a water activity which is below 0.8

17. (New) A method according to claim 14, wherein the developed wheat gluten has a water activity of less than 0.7.

18. (New) A method according to claim 13, wherein the developed wheat gluten obtained has a water activity such that microbial growth is not possible.

19. (New) A method according to claim 13 or 14, wherein the non-aqueous medium is a concentrated carbohydrate syrup.

20. (New) A method according to claim 19, wherein the carbohydrate is selected from the group consisting of glycerol, glucose, fructose, sucrose, invert sugar, sorbitol, and lactose.

21. (New) A method for developing wheat gluten comprising:

- (a) mixing a vital wheat gluten 20 - 60 % (d.s. w/w) with a non-aqueous medium that contains less than 20% of water;
- (b) kneading the mixture at a temperature of between 50°C and 90°C;
- (c) continuing the kneading until a value representing at least 75% of the maximal torque is reached; and
- (d) shaping the developed gluten into a desired form.

22. (New) A method according to claim 21, wherein the non-aqueous medium contains less than 15% water.

23. (New) A method according to claim 22, wherein the non-aqueous medium contains less than 10% water.

24. (New) A method according to claim 21, wherein the water activity of the non-aqueous medium is below 0.8.

25. (New) A method according to claim 21, wherein said method is conducted whereby the developed gluten product has a water activity such that microbial growth is not possible.

26. (New) A method according to claim 21, wherein the kneading is halted before 75% of the maximal value is reached.

27. (New) A method according to claim 21, wherein other ingredients are added to the gluten during the later stage of the kneading, before, during or after shaping.

28. (New) A method for preparing a developed wheat gluten stable against microbial growth comprising developing a wheat gluten under conditions whereby the wheat gluten is not denatured, said developing being conducted in a non-aqueous media that contains less than 20% of water.